

# MAGNOLIA GRILL

## DINNER

### BEGINNINGS

#### TEMPURA SHRIMP

fried local shrimp, choice of Thai chili, cocktail, or bang-bang sauce.....10

#### TUNA SASHIMI\*

seared tuna, avocado, cucumbers, carrots, daikon radish, ginger, wasabi, mango purée, ponzu sauce.....16

#### LOWCOUNTRY BANG BANG SHRIMP

fried local shrimp & Lowcountry bang-bang sauce.....10

#### BLACK & BLEU BITES\*

blackened beef tenderloin bites, bleu cheese crumbles, green onions, bleu cheese cream sauce (gf).....16

#### LOBSTER TACOS

2 lobster tail tacos, smoked provolone cheese, shredded cabbage, honey lemon aioli, pineapple salsa, crispy tortilla shell.....18

#### BURRATA STACK

burrata cheese, heirloom tomatoes, fresh basil, prosciutto, balsamic reduction, basil oil.....12

#### SOUP DU JOUR OR TOMATO BASIL SOUP

cup.....5  
bowl.....7

### ENTREES

#### GRILLED POTOBELLO CAP

chimichurri marinated portobello cap, squash & zucchini pasta, tomatoes, basil pesto (v) (gf).....18

#### CATCH OF THE DAY

Chef's choice of starch & vegetable .....mp

#### SHRIMP SCAMPI PRIMAVERA

local shrimp, heirloom tomatoes, wild mushroom ravioli, lemon butter sauce.....24

#### BEEF & LOBSTER STIR-FRY\*

beef, lobster, kimchi rice, bok choy, onions, peppers, carrots, asparagus, broccolini, squash, zucchini, mushrooms, lemon garlic teriyaki sauce.....28

#### PECAN-CRUSTED RAINBOW TROUT\*

pecan-crusting rainbow trout, mixed greens, roasted tomatoes, sweet corn vinaigrette, parmesan cheese.....23

#### CHICKEN SCALLOPINI

chicken breast, orzo, sautéed spinach, heirloom baby carrots, lemon caper cream sauce.....17

#### MAGNOLIA BURGER\*

8 oz char-grilled black Angus burger, lettuce, tomatoes, onions, pickles, choice of cheese, brioche bun, fries (Impossible Burgers available).....12

### GREENS

#### CHICKEN & BLACKBERRY SALAD

grilled chicken, blackberries, mixed greens, fried goat cheese, red onions, cucumbers, avocado, berry vinaigrette  
half.....8  
whole.....12

#### GRILLED BABY CAESAR

grilled baby romaine, parmesan cheese crisp, crostini croutons, anchovies, Caesar dressing  
half.....7  
whole.....10

#### HOUSE GARDEN SALAD

organic mixed greens, cucumbers, sweet onions, marinated grape tomatoes, shaved carrots (gf) (vg)  
half.....5  
whole.....8

#### BABY ICEBERG WEDGE

baby iceberg wedge, bacon lardons, crispy onions, bleu cheese crumbles, tomatoes, cucumbers, bacon & parmesan ranch (gf)  
half.....8  
whole.....12

#### TENDERLOIN TIP SALAD\*

blackened tenderloin tips, mixed greens, tomatoes, pickled red onions, bleu cheese crumbles, wild mushrooms, seasoned pine nuts, dijon tomato basil vinaigrette (one size).....21

### TOPPERS

CHICKEN.....5  
TENDERLOIN TIPS\*.....5  
SALMON\*.....7  
SHRIMP.....7



**S T E A K S**      **\$ 2 6**

**5 OZ FILET\***

house cut, 5 oz char-grilled black Angus filet (gf)

**10 OZ FILET\***

house cut, 10 oz char-grilled black Angus filet (gf)

**\$ 3 6**

**ACCOMPANIED BY A SELECTION OF SEASONAL VEGETABLES & POTATOES**

#### THAI CHILI GLAZED SALMON\*

grilled or seared Western salmon, sweet chili glaze, jasmine rice, brussels sprouts.....22

#### SPAGHETTI BOLOGNESE

angel hair pasta, beef, veal, Italian sausage bolognese, parmesan cheese.....14

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

split plate charge \$5 per plate  
gluten-free (gf) | vegan (vg) | vegetarian (v)

## OUR STORY

*At Oldfield, we strive to source many of our meats and produce from farmers in the south to ensure that they are always fresh. We strongly believe in transparency when it comes to sourcing, and we encourage our members to prioritize this as well.*

### OUR LOCAL PURVEYORS

OKATIE RIVER BRAND PRODUCE - OKATIE, SC

RUSSO'S SEAFOOD - BLUFFTON, SC

RIVER ROOT FARMS - BLUFFTON, SC

ULTIMATE DELI PROVISIONS- RIDGELAND, SC

WHIPPOORWILL FARMS - RIDGELAND, SC

SCHULER PEACH COMPANY - RIDGEVILLE, SC

LADY'S ISLAND OYSTERS - LADY'S ISLAND, SC

TUTEN FARMS - HAMPTON, SC

FILI-WEST FARMS - VANCE, SC

LOWCOUNTRY SHELLFISH - CHARLESTON, SC

KEEGAN FILION FARM - WALTERBORO, SC

HALPERNS STEAK & SEAFOOD - COLLEGE PARK, GA

BUCKHEAD BEEF - ATLANTA, GA

LUNCH | TUESDAY-SATURDAY | 11:00 AM-3:00 PM  
HAPPY HOUR | TUESDAY-SATURDAY | 3:00 PM-5:30 PM  
DINNER | WEDNESDAY-SATURDAY | 5:00 PM-8:00 PM  
BRUNCH | SUNDAYS | 11:00 AM-5:00 PM